



Starters

Soup of the Day (v)	£6.50	Twice Baked Berkswell Cheese Soufflé (v)	£8.50
Guernsey Oysters (gf) (df) 6 for £9.50 / 12 for £19		Leek Fondue, Toasted Walnuts, Parmesan	
Shallot Vinegar, Lemon		Cold Seafood Plate (gf) (df)	£10
Prawn and Chicken Gyoza	£9	White Guernsey Crab Meat, Prawns, Local Oyster, Smoked Salmon, Marinated Octopus, Shallot Vinegar, Lemon	
Sweet Corn and Lemongrass Veloute		Local White Crab Meat Salad	£10
Buffalo Mozzarella (v)	£9	Radish, Fennel Kimchi, Brown Crab Mayonnaise, Crackers	
Beetroot, Blood Orange, Rhubarb, Toasted Hazelnuts, Lovage Pesto		Slow Cooked Local Duck Egg (vo)	£9
Fillet of Beef Carpaccio	£10	Asparagus, Ricotta, Hazelnut, Duck Fat Croutons	
Blue Cheese, Enoki Mushrooms, Beetroot, Rye Toast, White Balsamic and Honey Dressing			

Mains

Moules (gf) (dfo).....	(s) £7.50 / (m) £15
White Wine, Shallots, Garlic, Double Cream, Parsley	
Seared Scallops (dfo).....	(s) £9 / (m) £18
Ham Hock Croquettes, Granny Smith Apple, Pickled Monksbeard, Smoked Mayonnaise	
Duck Breast	£22
Confit Leg Bon Bon, Beetroot Fondant, Chicory and Poached Rhubarb	
Herb Crusted Fillet of Lamb (gf) (dfo)	£27
Braised Shoulder and Potato Ballottine, Crushed Peas, Charred Roscoff Onion and Mint Sauce Gel	
Chateaubriand for Two (gf) (dfo)	£62
served with Béarnaise or Peppercorn, Hand Cut Chips, Sweet Potatoes or Fries, Seasonal Vegetables, Onion Rings	
Aged Fillet of Beef (gfo) (dfo)	£28
Rocket and Roast Garlic Purée, Smoked Mashed Potato, Rainbow Chard, Oxtail and Beer Sauce, Morel Mushrooms	
Ricotta Gnocchi (v)	£15
Heritage Carrots, Purple Sprouting Broccoli, Feta, Toasted Sesame Seed Dressing, Vegetarian Parmesan	
Butter Poached Turbot	£21
Grilled Ratte Potatoes, Mussels, Sea Vegetables, Cucumber and Horseradish Sauce, Exmoor Caviar	
Monkfish (gf) (dfo)	£21
Hasselback Potatoes, Radish, Clams, Parsley and Wild Garlic Sauce	
Roast Cornfed Chicken Breast (dfo) (gfo).....	£17
Confit Leg, Hispi Cabbage, Chicken Butter Sauce, Crispy Skin	

Sides

Purple Sprouting Broccoli	£4	Mashed Potato	£4
Buttered Spinach	£4	New Potatoes	£4.50
Roasted Carrots, Hazelnut and Orange Butter	£4	Mixed Salad with Lemon Dressing	£3.50
Garlic Fries	£4	Home Baked Bread	£3
Sweet Potato Fries	£4.50	French Fries	£4
Hand Cut Chips	£4.50		



Desserts

Iced Mango Roll	£8
Coconut Tapioca, Chilli Mango Pickle, Passionfruit Mousse	
White Chocolate and Rhubarb Cheesecake	£8
Peppered Rhubarb Compote, White Chocolate Ice Cream, Rhubarb Jelly	
Lebanese White Coffee	£8
Spiced Warm Lebanese White Coffee Mousse, Date and Orange Cake, Orange Compote, Dark Chocolate Jelly	
Cappuccino Crème Brûlée (gfo)	£8
Vanilla Cream, Milk Foam, Custard Doughnut	
Ice Cream	£6
Choose from:	
Vanilla (gf), Chocolate (gf), Banoffee Pie, Cookie Dough, Jaffa Cake	
Sorbet	£6
Choose from:	
Pineapple, Lemon, Tangerine, Pear, Plum	
Cheese Selection (gfo)	£4.50 for 3 / £8.00 for 5
Choose from:	
Rosary Ash - Wiltshire, England - Goat's Milk, Pasteurised, Vegetarian	
Maida Vale - Berkshire, England - Guernsey's Cow Milk, Vegetarian, Unpasteurised	
Baron Bigord - Suffolk, England - Cow's Milk, Animal Rennet, Unpasteurised	
Rachael Reserva - Somerset, England - Goat's Milk, Unpasteurised, Vegetarian	
Wookey Hole - (PDO) Dorset, England - Cow's Milk only from Dorset, Pasteurised	
Isle of Wight Blue - Isle of Wight, UK - Cow's Milk, Pasteurised, Traditional Rennet	
Yorkshire Blue - Yorkshire, England - 100% Yorkshire Cow's Milk, Vegetarian Rennet	